



AUSTIN HOMEBREW SUPPLY

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AHS Dry Traditional Mead (24A)

00741



If using pitchable liquid yeast, let the yeast warm up to 72 - 78 degrees F. The longer the yeast sets at this temperature range, up to 24 hours, the faster the mead will start fermenting.

READ THESE INSTRUCTIONS. VERIFY YOU HAVE EVERYTHING. SANITIZE EVERYTHING!

Make sure everything is clean to the eye. Then clean and sanitize using sanitizers like StarSan or Iodophor

Fermentables:

	13 lb Honey	Multi Part Mead Pack**
**See Instructions		

Recommended Yeast:

White Labs	Wyeast	Dry Yeast
Champagne 715	Dry Mead 4632	Lalvin EC-1118
82-715	67-4632	24-3410

- Sanitation: It is important to thoroughly clean and sanitize all of your mead making equipment.
- Add 1.5 Gallons of warm water to your fermenter. (170° is ideal) If using Spring Water (bottled water) skip Pack 1. If using Tap Water, add Pack 1. Wait 1 hour.
- While waiting, heat 2.5 gallons of water In a Brew Pot to 170°. Remove from heat.
- Add Honey Fermentables to your Brew Pot, stir to dissolve the honey. Pour this into your fermenter. Top up fermenter to 5.20 gallons of water.
- Take a hydrometer reading at this time to record the Original Gravity.
The original specific gravity should be approximately: **1.090**
- Pitching Yeast: Add Pack 2 and stir gently.
 - Sprinkle or Pour the yeast on top, stir gently.
 - Affix the lid and airlock to the fermenter.
- After 2 hours, stir vigorously and add Pack 3. Stir vigorously again.
- Fermentation: Fermentation temperature should be between 65-75°F for the duration of fermentation. Be sure to keep your fermentor off of cold floors and away from fluctuating temperatures. Fermentation begins, usually within 24 to 48 hours.
- After 24 hours, stir vigorously and add Pack 4. Stir vigorously again.
- After 48 hours, stir vigorously and add Pack 5. Stir vigorously again.
- After 72 hours, stir vigorously and add Pack 6. Stir vigorously again.

12. Secondary: In 3 to 4 weeks, transfer to a secondary fermenter, use caution not to transfer any sediment.

13. After 2 to 3 months, the mead should be clear. Before you proceed to the bottling step, ensure fermentation is complete via use of Hydrometer reading.

Check the specific gravity of the mead using the hydrometer.
The final specific gravity should be approximately: **0.990**

The original gravity minus the final gravity multiplied by 131 will give you the alcohol content of your mead.

Flavoring to add before bottling

No Flavoring

14. Bottling: Rack into your bottling bucket. Add Pack 7*, Add Pack 8* and stir vigorously to dissipate sulphites. It is now ready to bottle.

**Bottling the Mead:
SANITIZE EVERYTHING FIRST!!!**

Make sure everything is clean to the eye and sanitize. Carefully move the fermenter full of mead to a counter top. Be careful not to disturb the sediment on the bottom. You can move the carboy several hours before you intend to bottle, so the sediment has a chance to resettle to the bottom of the fermenter. Attach the bottle filler to the end of the tubing. Siphon the mead and use the filler to put it in the bottles. Fill the bottles to the top. When you remove the filler, the level of mead will be appropriate for corking. Proceed to cork the bottles and store in a dark place at room temperature.

This handcrafted mead will taste best after 3 months or more of storage.